

WOMAN'S VARIED INTERESTS

WELCOME AGAIN THE CIRCULAR SKIRT

Appearing First, and Discreetly, as a Straight, Long Overdress, It Grew More Bold, and Now the Underskirt Is Dispensed With and the Circular Cut Is Upon Us. Used Mostly for the Young Girl's Dance Frock.

INSIDIOUS circular skirt! How cleverly you gained our confidence by appearing first as a straight, long overdress. For months you were content—apparently—to be merely supplementary to the sham affair beneath you. But steadily you grew in grace and length. Finally, the underskirt

young mistress into the frock. It is to be hoped that whichever debutante-elect can persuade her mother to pay the price charged for this model has plump shoulders, for they will show distinctly under the pink tulle which composes the upper portion of the bodice as well as its elbow sleeves.

tall and extremely ornate girdle. This model in black lustrous silk, tulle and dull jets is liked by those women who prefer mourning dinner gowns of strictly conventional type.

Short Box Jacket with Fullness at Sides. Do not be deceived by the pretence of an underskirt which shows beneath a long overskirt box-pleated at front centre, for it is a circular cut affair. The wide box pleat is very shallow at its top and gains depth gradually. The idea is to have the front and back of the skirt look exceptionally flat to correspond with a box jacket ending two inches below the waist line. All of the fullness of the jacket is at the sides—a novel position for extra material during a basque period in fashions. But such are the vagaries of the leading designers, some of whom delight in diverging as far as possible from the generally accepted mode of the moment.

This box-jacket model, which has a great deal of style as well as individuality, is of darkest brown velvet broadly banded with black fur about its overskirt and across the back of its little coat. The single wide end of a sash, twice crossed about the hips, is fur-trimmed, and the shawl collar and cuffs that reach half way to the elbow are also of the fur. Because this brown and black costume breaks the silhouette five times between throat and feet, it looks best on a girl of sylphlike slenderness. Kindly do not adopt it, Miss Embroider. For your sake the untrimmable circular skirt and the Moyen-Age bodice were specially revised and united.

Various Recipes.

For the Hostess Who Wishes the Distinctive for Her Guests.

Risotto.

Fry in butter a small, finely chopped onion and three beans of garlic. Add a half cupful of boiling water, one teaspoonful of beef extract and three or four dried mushrooms that have been soaked and chopped. Allow to simmer for five minutes, pour over boiled rice and season well with grated Swiss and Parmesan cheese. Bake only until the cheese has softened.

Rice à la Creole.

Chop a large onion, two seeded green peppers and half a cupful of raw ham. Mix well and fry lightly in butter. Add a cupful of parboiled rice, three cupfuls of beef stock, one cupful of stewed tomatoes and a teaspoonful of salt. Cook slowly until the rice is tender and the liquid nearly absorbed.

Sweet Cucumber Pickle.

The fruit should be put in brine for two weeks. Just after gathering, then put into cold water for a few hours, to get most of the salt out. To green them put in a brass kettle, in alternating rows, layers of grape leaves and cucumbers, sprinkling a little powdered alum over the leaf layers. The kettle should then be filled with cider vinegar and the mixture boiled until the pickles are tender. Cool, slice the large cucumbers into pieces three inches long and half an inch thick, pack in a stone or wide-mouthed glass jar, with a heaping tablespoonful of brown sugar over every third layer. A bit of garlic or ungrated horseradish, race ginger, a tablespoonful of black and white mixed mustard seed, whole cloves and a little allspice, together with two or three green peppers, sliced, should be inserted into the jar occasionally.

Devilled Lobsters.

Cut the meat of a cold boiled lobster into small pieces; make a dressing of a lump of butter the size of an egg, three tablespoonfuls of bread crumbs, one-half finely minced pepper and the juice of an onion; mix with the lobster. Clean the shell and butter it and fill with the mixture. Sprinkle with crumbs, pepper, salt, little lumps of butter and a little Parmesan cheese and bake twenty minutes or until brown on top. Serve cold, with the shell resting on a bed of watercress.

Wild Green Grape Preserve.

For this delicious and unusual preserve large, light colored grapes should be chosen. Gather them if possible when turning reddish—not fully ripe. Cut each grape in half and take out the seeds. Weigh the grapes and juice, add an equal weight of sugar and cook down in a porcelain-lined kettle to a rich conserve. When finished it will resemble red gooseberry preserve both in its dark, bright red color and its flavor. Turn into jelly glasses and when cold seal with paraffin. Store in a dark, dry closet so that the color may be retained.

Chicken and Celery Sandwiches.

Chop very fine one cupful of white chicken meat and celery and to it add a cupful of milk and a boiled onion, mashed. Thicken the mixture with two tablespoonfuls of cornstarch and cook. When it is boiling the stiffly beaten whites of two eggs must be carefully stirred into it and the necessary amount of salt added. After placing it in a bain-marie, where it must not be permitted to boil, stir in a tablespoonful of butter and the juice of a lemon. Place in a mould for twenty-four hours. Slice and place between the thinnest of buttered bread slices.

New Afternoon Frocks

Fur, Velvet and Filmy Lace Oddly Combined as Trimming.

TWO of the smartest of the new models are sketched on this page. One of these, of a good quality of charmeuse, is made with a kimono waist, cut rather full. A cape of the charmeuse which falls in soft folds over the long sleeves, is trimmed by a small half collar of blue velvet and finished with natural colored opossum. Oddly contrasting with the fur trimming is a collar and vestee of shadow lace, while the pointed girdle is of panne velvet, giving the effect of a waistcoat. The skirt has a long tunic, pleated in clusters of three. Price, \$55.

Waist in Eton Style.

Dark blue charmeuse and velvet are combined to make the other attractive gown illustrated. The waist, which suggests an Eton jacket, has long sleeves and a high neck, and is trimmed

cular tunic of the material with a sash at the hips which ties in a bow in the back.

Walking Frock of Plaid Serge and Satin.

At the same shop is shown a very good looking walking frock made with a long waist. A dark shade of satin forms the sleeves, underskirt and sash, while the tunic and body of the waist are of plaid serge. The neck and cuffs are finished with white faille ribbon, and tiny black buttons trim the dress in the direct front. Price, \$26.

An Unusual Luncheon

Vivid Colors of Watermelon Form Basis of Decorative Scheme.

BORROWING her color scheme from the vivid combination of colors seen in a watermelon a clever hostess recently gave an informal luncheon, each course of which carried out her fancy in most original

The novelty in serving the clam cocktails consisted of a ring of watermelon rind, including the white pulp, which was laid as a rim around the plate holding the ice on which the clam shells rested. The desired pink tint was found in the shallow glass of cocktail sauce.

Crab Flakes in Green Peppers.

The green peppers in which the crab flakes were served, instead of being cut from the stem end, as usual, were halved lengthwise, making shallow, oval cases. The dressed crab flakes were closely packed in these shells, and over the pink was spread sauce Ravigote tinted pink with a little pimento, thus representing the inner pulp of a watermelon. Flecks of truffles served as seeds. The shell of the green pepper and the margin of white crab flakes made the combination of color complete.

The ham timbales were served in individual ovals, and at the base of each was a border of white potato puree, surrounded by a border of green puree made from fresh lima beans.

By using care in selecting cucumbers for stuffing it is possible to find those resembling tiny watermelons as to dark

LENOX TO PAY DOGS TRIBUTE

Largest Number of Entries Ever Received Will Compete for Honors at Fifth Annual Show Which Opens To-day.

Society in the Berkshires is interested in the sixth annual Lenox dog show, which will open this morning at Lenox. The exhibition this year will be the largest ever held by the club, with more than five hundred entries in the different classes, which include other hounds, Airedale and Skye terriers, dachshunds, bulldogs, etc. There will be eight judges, among whom are James Mortimer, Mrs. C. Davies Tainter, Mrs. Merrill E. Gates, Jr., and Mrs. Madge Thorpe, of Southport, England.

Many of those who went to Lenox to attend the wedding of Miss Mary Mildred Turnure to Roger Wolcott Griswold Saturday, and to spend the week end in the Berkshires, will remain over for the bench show to-day. In their honor several small dinners were given last night by the owners of big estates and other informal affairs will be given this evening.

Invitations are out for the wedding on Wednesday, September 30, of Miss Harriette Staples Wheeler, daughter of Professor and Mrs. Arthur M. Wheeler, of New Haven, to Rowley Wilhelm Phillips, eldest son of Mr. and Mrs. L. Rowley Phillips, of Brooklyn. The ceremony will take place at the summer home of the bride's parents, at Grove Beach, Conn., at 1:30 o'clock. The Rev. Dr. Means, of New Haven, will officiate. Elizabeth Phillips, sister of the bridegroom, will be the flower girl and the bride's only attendant. Francis T. Phillips, of Brooklyn, brother of the bridegroom, will be best man. The ushers will be Kenneth A. Phillips, of Brooklyn; Kenneth K. Wheeler, of New Haven; Andrew A. Smith, Jr., of Short Hills, N. J., and Thomas M. Salter, of Glen Ridge, N. J.

Mr. and Mrs. Hector Havemeyer are

spending a few days in town at the Hotel Biltmore.

Mrs. Augustus Kountze and Mrs. Karl W. Neuhoff left town yesterday for Alliance, Ohio.

Mr. and Mrs. Charles D. Dickey, who spent the greater part of the summer at Northeast Harbor, Me., have returned to their country place, at Hunt's Point, N. Y.

Mr. and Mrs. Charles Cary Rumsey have returned from Buffalo to their country place, at Westbury, Long Island.

Mrs. E. Henry Harriman has returned to her country place, at Arden, N. Y., from a six weeks' trip in the West.

Mr. and Mrs. Herbert L. Satterlee will go to Highland Falls, N. Y., to-day for the autumn.

Mr. and Mrs. Arthur Scott Burden have returned to their country place, at Hicksville, Long Island, from Newport.

Mr. and Mrs. Alfred G. Vanderbilt have gone to their camp at Raquette Lake, in the Adirondacks.

Justice and Mrs. Francis M. Scott are booked to sail from England for New York Saturday.

The Summer Cabaret Club, which has been meeting at the Plaza Tuesday evenings during the summer, will keep the clubrooms open for members and their guests during September.

Mr. and Mrs. Henry C. Emmet arrived in town yesterday from Bar Harbor and are at the Biltmore for a few days before opening their house, 39 East 73d st.

At Newport

(By Telegram to The Tribune.)
Newport, R. I., Sept. 14.—Another rental for the season of 1915 was announced to-day. Mrs. David Nevins, who, with William T. Bull, has been occupying Dudley Place during the present season, has taken Miss E. W. Yardi's cottage on Rhode Island av. for next season.

Colonel Howard A. Stevenson will not return to his Germantown home until the end of October.

Mr. and Mrs. Theodore M. Davis will probably not go to Egypt this winter. Instead they are planning to visit Miami, Fla., after closing their season here late in the fall.

Mr. and Mrs. Arthur Curtiss James are to remain at Beacon Hill House for a part of October.

Mrs. Stuart Duncan, who was lunching at home on Friday to be guests of Mrs. Burke Roche.

Mr. and Mrs. Arthur B. Emmons are not returning to New York this year until November.

Mrs. William Kernochan is to remain until the latter part of November before closing the Sheldon estate on Narragansett av., which she is occupying.

Mr. and Mrs. William Payne Thompson are closing their season on Thursday and going to their Long Island residence.

Mr. and Mrs. Arthur Scott Burden are returning on Friday to be guests of Mrs. Burke Roche.

Mme. de Riano, wife of the Spanish Ambassador, will not close her season until the end of October. The ambassador hopes to spend his vacation in Newport next month.

Mrs. O. H. P. Belmont will not close Marble House until October 1, when she goes to Hempstead for a month. After that, according to her present plans, Mrs. Belmont will go South in the interest of the woman suffrage movement.

Mrs. Alexander J. Cassatt and Miss Lois Cassatt will return to Philadelphia on Friday of next week.

Mrs. Henry Barton Jacobs was a dinner hostess this evening.

Countess de San Esteban still continues to improve in health at the home of Mrs. M. M. Van Buren.

Mrs. James B. Haggin and other relatives left for New York to-day with the body of Mr. Haggin for interment in Woodlawn Cemetery.

At Narragansett Pier.

(By Telegram to The Tribune.)
Narragansett Pier, R. I., Sept. 14.—

A number of the cottagers played golf to-day on the links of the Point Judith Country Club. Among those participating were Mrs. Philip E. Stevenson, of New York; Earl Alexander, of Elizabeth, N. J.; Mr. and Mrs. Archibald G. Thomson, of Philadelphia; Mr. and Mrs. S. H. H. Bird, of Ashton Park, R. I.; L. A. Watson, Captain Frank W. Kellogg, U. S. N.; Miss Gertrude DeCoppo, Mrs. Irving H. Chase, A. E. Thomas, William T. Morrow, Mrs. William Harding Jackson, O. L. Mersman, of St. Louis, and W. P. Ward, of New York.

Others at the Country Club were Mr. and Mrs. Cary L. Roberts, who entertained at tea; Mr. and Mrs. Jerome N. Bonaparte, Miss Marjorie Chase, Mrs. R. D. Huger, John Welsh, W. Davis Miller, and Miss Liza Norris and John Gregg Thomas, of Baltimore.

Edward Conner, who arrived in a touring car to-day from Philadelphia, is the guest of his mother, Mrs. P. S. Conner, at her cottage on Ocean Road.

Mr. and Mrs. John H. Hagan left to-

day in a touring car for Boston and a tour through the Green Mountains. Among those leaving the Massasoit Hotel are A. T. Emmet and family, who return to New York to-morrow.

In the Berkshires.

(By Telegram to The Tribune.)
Lenox, Mass., Sept. 14.—Mrs. George Seymour Hastings gave a bridge party this afternoon at her Stockbridge cottage in honor of Mrs. J. Wayland Kimball, of Boston.

Henry Coleman Drayton, who has been visiting Mr. and Mrs. Newbold Morris, has gone to New York. Mrs. Charles Perry, of New York, has arrived to visit Mrs. Rollin H. Lynde in Stockbridge.

Mr. and Mrs. Clyde Livingston Duval have gone to New York for a short stay.

Mrs. Herbert Blake Shaw will go to Boston to-morrow after a visit with Mr. and Mrs. S. Parkman Shaw.

Mr. and Mrs. Garfield King and Miss Genevieve King, of Chicago, are with Mr. and Mrs. Warren M. Salisbury, in Pittsfield.

Mr. and Mrs. Bernard Hoffman have returned to their country place in Stockbridge after a tour in the White Mountains.

Miss Helen Chase is returning to New York to-morrow after the season at the Curtis Hotel.

Mrs. John E. Alexandre was hostess at dinner at Spring Lawn to-night.

Miss Adele Kneeland entertained this afternoon at Fairlawn, giving a reception and tea for her sister, Mrs. Henry W. Munroe. Mrs. Charles Alexander, who has been Miss Kneeland's guest, has gone to town.

In the White Mountains.

(By Telegram to The Tribune.)

Bretton Woods, N. H., Sept. 14.—Bishop Boyd Vincent, of Cincinnati, who has spent a fortnight at the Mount Pleasant House with Canon J. McDonald McGrath, leaves to-day for home.

Mrs. Walter G. Oakman is giving a dinner for twenty-five of the Profile colony this evening at Mount Vernon cottage, Franconia Notch.

Mr. and Mrs. William Hitt, Stephen R. Elkins and Davis Elkins, who are at the Mount Washington Hotel, went motoring through Crawford Notch to-day.

Mr. and Mrs. Arthur Ripley and Master Raleigh Ripley left Deer Park, at North Woodstock, to-day for Richmond, Va.

Lady Hope and Jay Healy, of New York, have left Crawford for a week's stay at Jackson.

Henry K. McHarg leaves the Profile to-morrow for Stamford, Conn. Mrs. McHarg and family are closing their cottage there and are going on Friday.

Mr. and Mrs. Dominick Henry have arrived over the Ideal tour at the Mount Washington Hotel.

Mr. and Mrs. Gordon Ireland arrived from their country place at Bellport, Long Island, to spend a few days at Bretton Woods.

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ESTABLISHED 1870 AND MOVING VANS



IF THE NECK IS NOT COMPLETELY COVERED, NECKWEAR WILL AT LEAST BE HIGH, AS SHOWN IN THE TWO MODELS. HERE ILLUSTRATED, THE UPPER BEING A PURITAN COLLAR OF THICK LINEN, THE LOWER A FAN-SHAPED COLLAR, PLEATED AT THE BACK AND SIDES.

was covered and then, as there was obviously no further reason for its existence, it was dispensed with. The wide, circular-cut skirt of the hour is merely the outgrowth of the full overdress of the day before yesterday. How many of us can honestly say, though, that we knew it was going to happen? In this case the chorus of "I told you so" prophecies is not a deafening one.

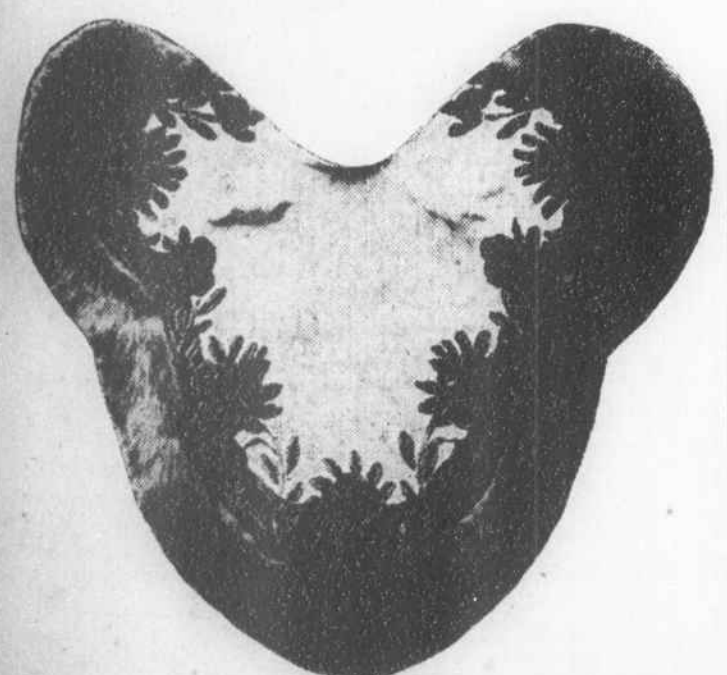
Developed in Pink Velvet and Silver

Delightfully is the circular skirt welcomed, and most flattering are the attentions showered upon it. Instantly one of the best known designers in all Paris applied the idea to a dance frock for a young girl. As though peace reigned in Europe and all the future were as rosy as the dreams of a debutante-elect, the designer of this frock had the original model developed in pink and silver.

The pink is chiefly in velvet—the skirt that is most flexible. It is made into a skirt flaring widely about the ankles and fitting closely about the hips, the bodice of silver cloth forming a hip yoke for the skirt. Near the base of the hips are embroidered clusters of silver roses, a glitter with rhinestones. Other clusters run from the edge of the décolletage to the armpits, thus defining the top of the bodice, which is swathed snugly to the figure and fastened diagonally at the back between waist and hip lines.

Intricate and Well Concealed Closing.

How the upper portion of this sheath-like waist closes is the concern of a confidential maid who is to put her



ONE of the new features of next winter's furs is the odd yet pleasing combination of several different skins, as in the cape here illustrated. The inner, striped white effect is obtained by the use of ermine strips, while moleskin is elaborately applied as its border, which in turn is edged with fox.

THE SMART STREET COSTUME AT THE LEFT, OF DARK BLUE CHARMEUSE AND VELVET, HAS COLLAR AND CUFFS OF MUFFALON FUR. OF CHARMEUSE ALSO IS THE SECOND MODEL, FUR AND VELVET TRIMMED.

at the throat and waist by muffalon fur. A small pointed collar of white faille ribbon inside the high fur collar protects the neck. The pleated tunic of charmeuse falls over an underskirt of blue velvet. Price, \$58.

Panelled Tunic Skirt.

Worthy of mention is a button-trimmed frock of dark green poplin, whose loose back is in coat effect. The vest and the cuffs of the long set-in sleeves are of black panne velvet, embroidered in green silk. The tunic skirt has a panel back and front, and is finished by a black satin sash which ties in the front, where it is fastened by a large covered button. Price, \$55.

Blue Charmeuse Basque.

An attractive basque model is of dark blue charmeuse with the back of the waist in cape effect and trimmed down the centre with jet buttons. A yoke of silk shadow lace has a V neck outlined with white charmeuse, and a half collar of charmeuse. The skirt has a full cir-

fashion. The printed menu can give but little idea of the beauty of each dish or the ingenious way in which the combination of green, white, pink and black was arrived at, in each case with seasonable materials.

MENU.

Watermelon and Rhum.
Clam Cocktails.
Crab Flakes in green peppers, Ravigote.
Radishes. Olives. Hearts of Celery.
Ham Timbales.
Purée of Lima Beans. Purée of Potato.
Stuffed Cucumber Salad.
Pistache and Peach Bombe. Fancy cakes.

The preliminary fruit course was a slender triangle cut from a small, round of watermelon. By selecting an undersized fruit a triangle can be cut which will not make too large a portion and still retain all the beautiful coloring of rind, pulp and seeds. The pink pulp in this case had been freed from its white and green margin, but left in place. It had been stabbed at intervals with a fork and sweetened rum poured in.

green rind. In this case only about a third of the cucumber was cut off, leaving the green case almost perfect. Tomato pulp with bits of dark, ripe olives, made an appropriate filling for the cucumber shell, the tomato being smoothed carefully at the top and the pieces of ripe olives placed effectively to carry out the scheme of decoration.

The pistache and peach bombe was served in slices, the green rim and pink interior making a combination of color as desirable as the combination of flavors. Halved sultana raisins answered as dark colored seeds against the pale pink ice.

Even the little ovals of sponge cake carried out the idea of the watermelon in shape and ornamentation. Their entire surface was covered with white icing. While still moist, finely chopped pistache nuts were sprinkled around the edge in imitation of a green rind. Next showed a margin of the white frosting, the centre being covered with a little oval shaped layer of pink icing with two or three dots of chocolate to represent seeds.